

BHOS107 Food and Beverage

ECTS Value: 6 ECTS

Overall Objectives and Outcomes

This module provides the student with knowledge and competence about the main components of Food and Beverage Operations within the hospitality industry. The material covered in this course will draw on latest information related to the operative aspects of bars, restaurants, kitchens as well as food and beverage control. Besides being given the theoretical approach, students will have the opportunity to discuss important case study drawing on contemporary examples within the F&B industry.

By the end of this module, the learner will be able to:

Competences

- a. critically review the role of Food and Beverage service within the Hospitality industry and analyse how various factors, such as: proper hygiene; teamwork; and adequate planning and monitoring of tasks may affect the overall provision of service;
- b. develop a comprehensive understanding of the key responsibilities in providing advice to clients on food and beverage pairing, particularly with regard to different styles of wines and how such insight may enhance the experience of clients in a restaurant environment;
- c. critically assess the quality of hot and cold beverages and the techniques that must be employed to produce such items and evaluate the effects that their visual presentation, notably when it comes to garnishing, has on the overall client satisfaction;
- d. systematically identify the main principles of specialised service, such as the gueridon, and develop a comprehensive understanding of menu planning taking into consideration the corresponding health and safety elements when it comes to serving food.

Knowledge

- a. Explain what makes an effective team of serves within the Hospitality sector:

Indicative content:

- i. the setting up of, and organization of, the main types of food and beverage serviced operations including;
- ii. priorities that need to be attended to in order to achieve profitable and customer orientated service operations
- iii. aspects that are involved in the organization and administration of successful food and beverage operations;
- iv. health, safety and security requirements at the workplace.

- b. identify the core principles of supervising customer service within a Hospitality context to ensure good quality service and enhancement of clients' experience within a restaurant infrastructure:

Indicative content:

- i. provision and supervision of customer service performance in a team- work environment;
- ii. principles of identifying staff training needs and implementation thereof;
- iii. supervision of the learner to improve individual and team performance in relation to food and beverage service;
- iv. control and management of resources in food and beverage service operations;
- v. requirements needed to develop the skills and understanding to supervise food and beverage services.

- c. distinguish between the different beverages and food and critically explain the complementarity of such:

Indicative content:

- i. provision of proper advice to customers in relation to food and drinks that complement each other;
- ii. provision of advice on different wines;
- iii. proper planning and organisation of a hospitality orientated event.

- d. understand the proper techniques to prepare and serve different types of beverages and be able to assess the final product before serving:

Indicative content:

- i. hot beverages such as the different types of teas and coffees;
- ii. carbonated drinks and juices;
- iii. types of spirits aperitifs and liquors and digestives, wines (including aromatised and fortified wines) and other alcoholic beverages;
- iv. different types of garnishes and accompaniments.

Skills

- a. apply proper procedures to operate the Food and Beverage Service department in a sustainable manner, taking into consideration the supply and demand of clients, their reliance on the overall product, health and safety and menu creativity;
- b. outline the key procedures to coordinate an event in a dining room set up while comprehending the responsibilities of Food and Beverage Servers and the utilisation of specific utensils, such as the gueridon table and crockery;
- c. identify the role of the bartender and outline the basic techniques of non-alcoholic and alcoholic beverage making, including garnishing design;
- d. identify the procedures required to operate within the Food and Beverage department and apply creativity to specific activities such as menu planning and food and wine pairing combinations;
- e. recommend food and wine pairing;

- f. evaluate the overall quality of Food and Beverage service;
- g. collaborate with peers in order to provide the best teaching in Food and beverage topics;
- h. think critically about different and new methods of teaching this subject;
- i. solve problems that can be of logistics in nature an related to the delivery of teaching in this subject matter;
- j. determine the right academic sources for the level under which learning is taking place.

Assessment Methods

This module will be assessed through: Practical Assignment and Report

Suggested Readings

Core Reading List:

1. Cousins, J., Lillicrap, D. and Weekes, S., 2014. *Food and beverage service*. Hachette UK: London.
2. Davis, B. *et al.* 2018. *Food and Beverage Management*. Taylor and Francis: Abington, UK.
3. Fernandes, C. 2017. *All about Food & Beverage Service*. Educreation Publishing: New Dheli.
4. Ninemeier, J.D. 2013. *Planning and Control for Food and Beverage Operations*. American hotel & lodging educational Institute: Florida, USA.